



Hershey Dark Chocolate Braised Beef Short Ribs
The rich red wine dark chocolate sauce is “over the top”

2 pounds beef short ribs, bone in or boneless
Salt and ground black pepper seasoning
1 onion, peeled
2 carrots, medium size
2 ribs celery, trimmed
1 tablespoon fresh garlic
1 shallot
2 tablespoons oil
2 tablespoons tomato paste
2 cups red wine, pinot noir or cabernet
2 sprigs fresh rosemary
1/2 bunch fresh thyme
6 ounces (63 percent cocoa) Hershey’s dark chocolate, chopped
Beef stock or broth as needed to almost cover the beef

Lightly season the beef with salt and pepper; and let it sit out for a few minutes before you sear it. Cut into about 10 serving pieces.
Rough chop all the vegetables in food processor, set aside.

Place a roasting pan or oven-safe pot on a high heat; add oil.
Once the oil is hot, carefully add beef to the pan and sear the beef on all sides.

Remove the beef and add all vegetables, cooking them until they are nicely browned and caramelized.

Add tomato paste and cook for 3 more minutes.

Deglaze the pan with the wine and add the herbs; let the red wine reduce by half on a slow simmer.

Add beef back to the pot and add chocolate pieces; pour beef stock in to almost over beef. Let stock come to simmer; cover it tightly; place in the 275-degree F oven for 2-1/2 or fork-tender. Remove herb sprigs. Set aside to let the meat rest before serving. Serve beef in pieces with sauce or shred meat and mix with sauce for sandwiches.
Serves: 5

Recipe Inspired by: Ken Gladysz, Executive Chef at the Hotel Hershey.

For More Information:

http://lancasteronline.com/features/food/for-chefs-chocolate-not-just-for-dessert-especially-near-valentine/article_81336098-efb6-11e6-8

Cook's Note: The recipe has lots of flavorful sauce to serve with your favorite side dishes. These ribs can be reheated for another dinner if desired. This type of dish was served at the Chocolate Extraordinaire Dinner, February 2018.

About the Recipe: Tender and full of flavor, these boneless beef short ribs make an elegant entrée for a special dinner. The herbs and caramelized vegetables nestle with the tender, soft pot roast meat, covered with a rich chocolate flavored, red wine tomato sauce. What a yummy dish this is!